
Rosaire Guest House

EVENING MENU

APPETIZER

Chilled Honeydew Melon topped with fresh fruits and drizzled with raspberry coulis

Homemade Soup of the Day, please ask server for today's choices

MAIN COURSE

Gammon Steak served with fried egg and pineapple, baby new potatoes, and seasonable vegetables

Homemade Shepherd's Pie served with seasonable vegetables

DESSERT

Apple crumble

Vienetta

Chocolate sponge with custard

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EVENING MENU

APPETIZER

Breaded Garlic Mushrooms deep fried and served with mayonnaise dip

Sliced Beef Tomatoes and Mozzarella drizzled with hot olive oil and basil

MAIN COURSE

Chicken Chasseur with pea and asparagus risotto

Homemade Lasagna served with a fresh green salad, and garlic bread

DESSERT

Apple crumble

Vienetta

Chocolate sponge with custard